

# KENMORE

REG. TRADE MARK

## Automatic Skillet



**LARGE 11½ INCH FAMILY SIZE**



**IMMERSIBLE FOR EASY CLEANING**





## GETTING ACQUAINTED WITH YOUR **KENMORE** *Automatic Skillet*

This NEW KENMORE AUTOMATIC SKILLET cooks everything from a perfect breakfast to a complete dinner and will be the most versatile appliance you have ever used. It fries, pan broils, deep fries and grills. With a cover, it is perfect for stewing, braising, baking and preparing chafing dishes and casseroles. You set the temperature and never need worry that food will stick or burn. Food will be cooked to perfection.

The SKILLET will make cooking easy and fun at any hour—from your favorite breakfast dish to that midnight snack after an evening of TV or the theatre. The beautiful highly polished finish and the attractive bakelite handles and legs make it so handsome you can use it with your very finest silver and your best linens. The extra-large square shape with its generous capacity makes it ideal for full-family-size meals and for entertaining.

And it requires so little care in cleaning! You can immerse the SKILLET up to the Control Knob at the end of the handle.

Read this book thoroughly. In addition to recipes and instructions for use and care, it gives general instructions for each type of cooking and numerous suggestions for additional uses. As you become better acquainted with your KENMORE SKILLET you will know how to adapt your own recipes to it and will discover hundreds of other uses for it.

**NOTE:** A Metal Cover for your skillet is available—see page 5 for ordering information.



# 6

## SPECIAL FEATURES

## FOR YOUR CONVENIENCE

### 1. CONTROLLED HEAT

Automatically maintains the correct cooking temperature to assure perfect results. Fingertip Temperature Control provides a wide range of temperatures for many methods of cooking in the SKILLET.

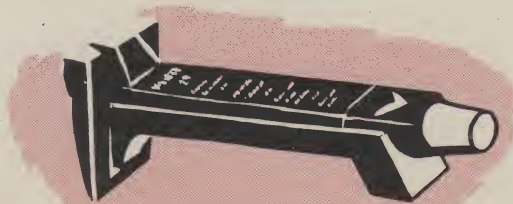
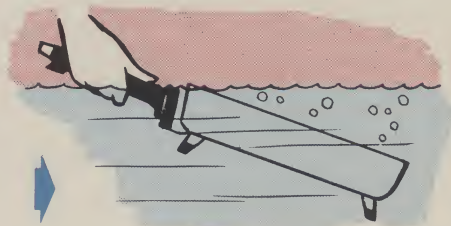


### 2. SIGNAL LIGHT

Eliminates guess-work about temperatures. Signal Light near the end of the handle tells at a glance when your SKILLET has reached the selected temperature.

### 3. IMMERSE FOR EASY CLEANING

Water-sealed construction makes it safe to immerse this SKILLET in water right up to the Safety Line on the handle. Special non-stick finish makes cleaning a breeze.

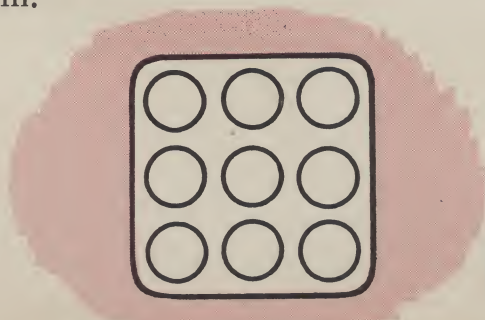
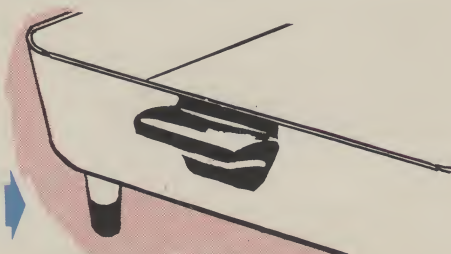


### 4. FRYING GUIDE

On handle shows at a glance the recommended temperatures for cooking a wide variety of foods.

### 5. AUXILIARY HANDLE

Makes the SKILLET easy to carry to the spot where you want to serve—in the kitchen, at the dinner table, on the porch or patio, or in the rumpus room.



### 6. LARGER CAPACITY

Big, new 11½-inch size provides full 4-quart capacity. Square shape gives greater **usable** frying area. Generous 2-inch depth is ideal for all-purpose cooking.



IT'S SO EASY TO USE THE

# KENMORE Skillet

## 1. DIAL THE HEAT YOU WANT

Temperature Control Knob is marked "Off," "Warm," "Simmer," 230, 280, 330, 380, and 420. To select temperature, simply turn knob until desired number is directly opposite the V-shaped Signal Light. You may also set control for "in-between" temperatures.



## 2. WATCH THE SIGNAL LIGHT

It will glow until Skillet reaches the selected temperature. During cooking, it will go on and off repeatedly, which shows that the selected temperature is being maintained. The magic of controlled heat assures perfect cooking results.

## 3. WHEN RECIPE SAYS PREHEAT

Turn Temperature Control to desired temperature and allow Skillet to heat until the Signal Light goes out the first time before putting food or shortening in Skillet.

### IMPORTANT

Your Skillet is designed for use only on ordinary 110-120 Volt alternating current. If used on any other current, it may be damaged beyond repair.

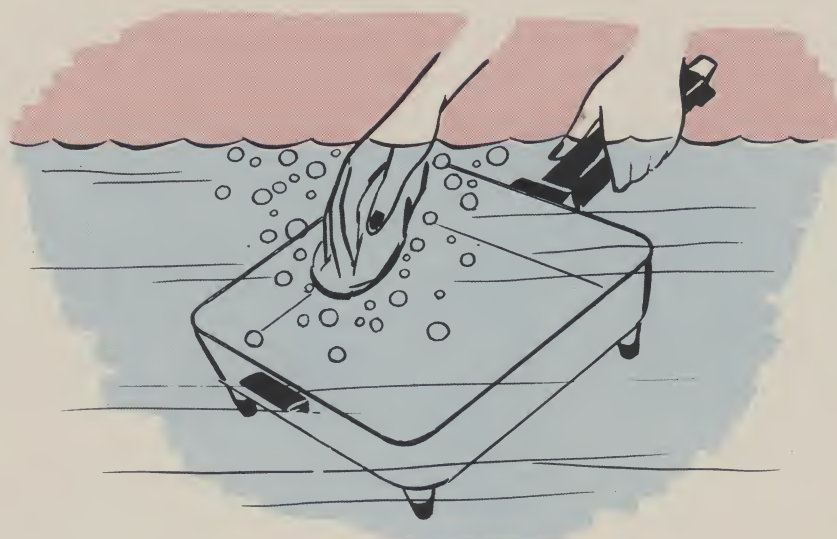
When attaching cord, make sure control is at "Off" position. Then plug cord into electrical outlet. If extension cord is necessary, use one large enough to safely carry 1100 watts.

Do not store or place Skillet in oven, because oven heat may damage plastic parts.

**CAUTION:** When cooking or baking at 400° or higher for an extended period, we suggest the use of a heat resistant mat for extra protection of the table surface.



# IT'S SO EASY TO CLEAN THE **KENMORE** Skillet



You may immerse your KENMORE SKILLET in water up to the line marked at the end of the Frying Guide—thanks to the special water-sealed construction. The non-stick finish on the inside of the Skillet prevents foods from sticking, making cleaning even easier.

## HERE ARE EXTRA TIPS FOR EASE IN CLEANING

1. While Skillet is still warm, pour hot water into it. Heat remaining in the Skillet will help loosen any food particles. Of course the cord should first be disconnected from the Skillet.
2. Use hot water with **mild** soap or **mild** detergent to wash the Skillet and the cover. (Strong soaps and detergents discolor aluminum.) If necessary, a **non-scratchy** household cleanser or a soap-filled pad may be used on the inside surface. Rinse and dry **thoroughly**.
3. To preserve the outside finish of Skillet and the cover, polish occasionally with silver polish. Do not use scratchy cleaning powders.

**IMPORTANT:** Always disconnect Skillet before cleaning.

## NOTE

The usefulness of your Kenmore Automatic Skillet will be greatly increased by the addition of a cover which is sold by Sears Mail Order and Retail Stores. Order Cover number 34-6952 for a brown knob, or 34-6954 for a black knob. When ordering cover, be sure to specify model number of your skillet. Recipes requiring a cover are indicated by an asterisk (\*).



# **F***rying, pan broiling and deep frying*

Frying is one of the fastest and easiest methods of cooking and because it's so easy, is one of the most frequently used. Now you can pan fry, sauté and pan broil with controlled heat. Your new KENMORE SKILLET assures perfect results.

Pan frying and sautéing are done with a small amount of fat. Pan broil with little or no fat. Use butter, margarine, vegetable shortening, leaf lard, cooking or olive oil, or meat drippings.

For frying, sautéing or pan broiling, remove the cover and (unless otherwise indicated) turn the Temperature Control Knob to the specified temperature to preheat the SKILLET. When the Signal Light goes out, add the fat and then follow the recipe. Cooking temperatures and times specified are average. Vary one or both to suit individual preferences.

For deep frying, best fats to use are vegetable shortening, cooking oil or leaf lard. Have enough fat in the SKILLET to cover the food but not so much it will boil over when food is added. A depth of about 1½ inches is the best amount. Keep a supply of paper towels for draining fried foods.

## **CALIFORNIA-STYLE HAMBURGS**

**2½ pounds ground beef**

**2½ teaspoons salt**

**1/2 teaspoon pepper**

**1/4 cup finely chopped**

**green pepper**

**1/4 cup chopped onion**

**1½ tablespoons chopped parsley**

**1 clove garlic, mashed**

**1/2 cup chopped ripe olives**

**3 tablespoons bleu cheese**

**3 tablespoons fat**

**1 ⅓ cups ketchup**

**1/4 cup prepared mustard**

**1½ tablespoons Worcestershire  
sauce**

**Dash Tabasco**

**1/4 cup brown sugar**

**3 tablespoons lemon juice**

**1/2 teaspoon salt**

**2 cups water**

Turn Temperature Control Knob to 380° to preheat Skillet.

Combine the first 7 ingredients; mix well. Shape into 18 thin patties. Combine olives and cheese. Put about 1 tablespoon of the cheese mixture in centers of 9 patties. Top with remaining patties; press edges to seal.

Heat fat in the Skillet; brown patties on both sides. Turn Temperature Control Knob to "Simmer." Dip out excess fat. Combine remaining ingredients to make a sauce. Pour over patties. Cook 20 minutes or until done, turning patties once. Serve from the Skillet. Makes 9 servings.





## PAN BROILED STEAK

Beef cuts suitable for pan broiling are porterhouse or T-bone, rib steak, club steak, sirloin or rump from good quality beef. Steaks may vary from 1 inch to 2 inches in thickness.

Turn Temperature Control Knob to 420° to preheat the Skillet.

Wipe meat with a damp cloth and slash fat on edges. Cut off a small piece of fat and put in the Skillet to grease it lightly. Add meat and broil for half the time required. See Timetable below. Dip off the fat as it accumulates. Turn; season cooked side with salt and pepper to taste and finish broiling. Stick fork into fat to turn.

Cooking time depends not on weight but on thickness. Steak is best when cooked rare or medium. The fine flavor is lost if it is cooked well done. Broiled steak should be attractively browned, with a juicy interior.

### TIMETABLE FOR PAN BROILING STEAK

For steaks:	Cooking time (approx.) for rare:	Cooking time (approx.) for medium:
1 inch thick	4 to 5 minutes	6 to 7 minutes
1 ½ inches thick	7 to 8 minutes	9 to 10 minutes
2 inches thick	10 to 12 minutes	18 to 20 minutes



# KENMORE GUIDE T

## FOOD AND FRYING TEMPERATURE

## DIRECTIONS

### **Bacon** 340°

Do not preheat the Skillet. Arrange bacon slices in the cold Skillet. Set Temperature Control Knob at 340°. Fry to desired crispness, turning occasionally. Dip off excess fat as it accumulates. When bacon is done, drain on absorbent paper.

### **Sausage** 320°

Do not preheat Skillet. Put link sausage in Skillet with 1 cup water. Turn Temperature Control Knob to 230°. Cover and cook about 5 minutes. Turn Temperature Control Knob to 320°, remove cover and cook until water evaporates and sausages brown. Use 2 forks for turning to prevent breaking the skins.

### **Ham Slices** 340°

Preheat the Skillet. Use mild uncooked ham 1/2 to 1 inch thick. Slash fat on edges. Cut off a small piece of fat and put in Skillet to grease it lightly. Add ham and fry until done, turning once. Cook ham 1/2 inch thick, 10 to 12 minutes; 3/4 inch thick, 14 to 16 minutes; 1 inch thick, 18 to 20 minutes.

### **Pork Chops** 360°

Preheat the Skillet. Cut off excess fat from the chops. Use some of the fat to grease the Skillet. Dip the chops in flour seasoned with salt and pepper to taste. Brown chops in the Skillet, turning once. Turn Temperature Control Knob to "Simmer." Add 1½ cups hot water and cook 15 to 20 minutes or until chops are well cooked.

### **Hamburgs** 360°

Combine 1½ cups whole bran, 2/3 cup evaporated milk, 2 teaspoons salt, and 1/8 teaspoon pepper, let stand 5 minutes. Preheat Skillet. Add 2 pounds ground beef to bran mixture; blend well. Form into 8 patties. Put 3 tablespoons fat in the Skillet and fry patties 4 to 6 minutes on each side



# O PERFECT FRYING

## FOOD AND FRYING TEMPERATURE

## DIRECTIONS

### Eggs, Fried 320°

Preheat the Skillet. Melt butter, margarine or bacon fat in the Skillet, allowing about 1/2 tablespoon for each egg. Slip eggs into Skillet, sprinkle with salt and pepper. To cook tops, baste with the hot fat or turn over. If desired, add a few drops of water and cook, covered, 2 to 3 minutes.

### Eggs, Scrambled 320°

Preheat the Skillet. Meanwhile combine 6 slightly-beaten eggs, 1/2 cup milk or coffee cream, 1/2 teaspoon salt, and 1/8 teaspoon pepper. Melt 2 tablespoons butter or margarine in the Skillet. Pour in egg mixture and cook, stirring constantly until firm but still moist.

### French Fried Onions 380°

Slice peeled onions 1/4 inch thick. Separate in rings. Let stand in milk 15 minutes. Preheat Skillet with fat 1 1/2 inches deep. Combine 1/2 cup corn meal and 1/4 cup flour. Lift onions from milk, dip into flour mixture to coat well. Fry until brown, 2 to 3 minutes. Drain well, season with salt.

### French Fried Potatoes 380°

Pare potatoes; cut in strips 3/8 to 1/2 inch thick. Soak in cold water 1 hour. Preheat Skillet with fat or cooking oil about 1 1/2 inches deep. Drain potatoes and dry on a towel. Fry until tender and brown, 12 to 14 minutes. Drain well, season with salt.

### French Fried Shrimp 380°

Remove shells and veins from 1 pound large raw shrimp. Wash in cold water and drain on a towel. Combine 1 beaten egg, 2 tablespoons flour, 1/2 teaspoon salt and a dash pepper. Beat until smooth. Add shrimp. Heat fat, about 1 1/2 inches deep in Skillet. With a fork, place shrimp in fat, one at a time. Fry until brown, 3 to 5 minutes. Drain well.



## FRIED CHICKEN\*

2 2- to 2½-pound ready-to-cook  
chickens, cut up  
¾ cup fat  
2 tablespoons butter or margarine

¾ cup flour, about  
2 teaspoons salt  
¼ teaspoon pepper  
½ cup water

Turn Temperature Control Knob to 360° to preheat the Skillet.

Wash chicken and dry with paper towels. Melt fat and butter in Skillet. Combine flour, salt and pepper in a sturdy paper bag. Place 3 or 4 pieces of chicken in the bag. Shake to coat the chicken. Repeat until all chicken is floured. Put chicken into hot fat. Fry until browned on one side; turn to brown evenly on all sides. Add water.

Turn Temperature Control Knob to "Simmer." Cover and cook 30 minutes, adding a little more water if necessary. Uncover, cook 15 minutes longer. Makes 8 servings.

## LIVER AND ONIONS

Fat or cooking oil  
8 medium-size onions, thinly  
sliced

Salt and pepper  
1 pound sliced liver  
(young beef or calf)

Flour

Turn Temperature Control Knob to 300° and preheat the Skillet.

Melt about 2 tablespoons fat in the Skillet. Add onions; sprinkle with salt and pepper and fry until light brown, turning frequently. Meanwhile cut membrane and vein from liver. Wash, and dry well. Sprinkle with salt and pepper and dredge with flour. When onions are almost done, push to one side of the Skillet. Turn Temperature Control Knob to 330°. Add a little more fat and fry liver until brown. Do not overcook. Makes 6 servings.

## FRENCH FRIED POTATO PUFFS

2 cups leftover mashed potatoes  
2 eggs, well beaten  
4 slices crumbled crisp bacon

1 cup sifted flour  
2 teaspoons baking powder  
1 teaspoon salt

Turn Temperature Control Knob to 380° and preheat the Skillet with fat or cooking oil about 1½ inches deep.

Combine the first 3 ingredients. Sift together the flour, baking powder and salt. Stir into the potato mixture and blend well. Drop by spoonfuls into the hot fat. Fry 3 to 5 minutes or until brown. Drain on paper towels. Makes 6 servings.

\*Requires use of cover.





## PAN FRIED FISH

Wash **drawn brook trout or other small fish** in cold water. Dry with paper towels. Sprinkle inside and out with **salt and pepper**.

Turn Temperature Control Knob to 380° and preheat the Skillet.

Add **fat** 1/8 to 1/4 inch deep. Fry fish 10 minutes or until brown, turning once. Fish is thoroughly cooked, when it flakes easily with a fork.

## FRIED FISH FILLETS

**2 pounds fillets—cod, flounder,  
sole or haddock**

**1 teaspoon salt**

**1 egg, slightly beaten**

**1 tablespoon milk or water**

**1 cup fine dry bread  
crumbs or cornmeal**

**Fat or cooking oil**

Turn Temperature Control Knob to 380° and preheat the Skillet.

Wash fish and dry with paper towels. Cut into serving pieces. Sprinkle with salt. Combine egg and milk in a flat dish. Dip fish first in egg mixture, then in crumbs. Heat fat in the Skillet about 1/8 inch deep. Fry fish in the fat until brown, turning once. Cook about 5 minutes on each side. Makes 6 servings.





## BANANA DOUGHNUTS

5 cups sifted flour  
4 teaspoons baking powder  
1 teaspoon baking soda  
2 teaspoons salt  
1 teaspoon nutmeg  
1/4 cup shortening

1 cup sugar  
3 eggs, well beaten  
3/4 cup mashed ripe bananas  
1/2 cup sour milk or buttermilk  
1 1/2 teaspoons vanilla  
Fat or cooking oil

Mix and sift first 5 ingredients. Beat shortening until creamy. Add sugar gradually; beat until light. Add eggs and beat well. Add bananas, milk, and vanilla and blend. Stir in dry ingredients; mix until smooth. Turn a small amount of dough at a time onto a floured board. Knead lightly. Roll out about 1/2 inch thick. Cut with floured 2 1/2-inch doughnut cutter.

Turn Temperature Control Knob to 380° and preheat Skillet with fat about 1 1/2 inches deep. Fry doughnuts 3 minutes, or until brown, turning once. Drain on absorbent paper. Sprinkle with sugar. Makes about 3 1/2 dozen.

**FRENCH FRIED TOAST:** Turn Temperature Control Knob to 370° and preheat the Skillet with fat 1 1/2 inches deep. Make a batter of 1/4 cup flour, 1 egg, few grains salt and 1/2 cup milk and beat until smooth. If desired, trim crusts from 4 or 5 slices day-old bread; cut in halves, diagonally. Dip in batter; fry 2 to 3 minutes or until brown. Serve with syrup. Makes 4 or 5 servings.



# Pot roasting and braising

Hearty pot roast or braised meat or a stew makes a delicious meal-in-a-pan. They add variety to the menu and are easy on the budget because you can use the less tender more economical cuts of meat. They make wonderful busy-day dinners because they require little watching during cooking. One dish meals also mean less dish washing — an added advantage.

To pot roast, turn the Temperature Control Knob to the temperature specified in the recipe. Preheat your KENMORE SKILLET with the cover on. When the Signal Light goes out add the fat and brown the meat well. Then turn the Temperature Control Knob to "Simmer," add the liquid and other ingredients and continue cooking according to the recipe.

## BEEF POT ROAST WITH VEGETABLES \*

1/4 cup flour	2 tablespoons fat
1/2 teaspoon salt	Water
1/8 teaspoon pepper	12 small carrots, scraped
1 blade pot roast (bone in), 2 inches thick, about 3 pounds	12 small onions, peeled
	1/4 cup flour

Turn Temperature Control Knob to 400° and preheat the Skillet.

Combine first 3 ingredients; coat meat with the mixture. Heat fat in the Skillet; brown meat on each side. Dip off excess fat.

Turn Temperature Control Knob to "Simmer." Add 1 cup water. Cook, covered, 2½ hours. Add more water, as needed, to keep at least 1/2 inch in the pan. Add vegetables; cook 30 minutes longer, or until meat and vegetables are tender. Lift from Skillet. Turn Temperature Control Knob to 230° and add 2 cups water to liquid in skillet. Blend flour with 1/2 cup cold water. Add to the hot liquid; cook and stir until thickened. Add more salt and pepper, if desired. Makes 6 servings.

## BREADED VEAL CUTLET \*

Use **veal steak** cut 1 inch thick and weighing about 2 pounds. Dip the veal in **1/2 cup buttermilk**, then coat with **fine dry bread crumbs**. Chill several hours.

Turn Temperature Control Knob to 360° and preheat Skillet. Heat about **2 tablespoons fat**. Brown meat on both sides using more **fat** as needed. Add **1 cup or more tomato juice**. Turn Temperature Control Knob to "Simmer" and cook, covered, 1 hour or until tender. Makes 6 servings.

\*Requires use of cover.



## BEEF STEW WITH VEGETABLES\*

3 pounds stewing beef,  
chuck or heel of round  
2/3 cup flour  
1/4 cup fat  
2 teaspoons salt  
1/4 teaspoon pepper  
1 teaspoon sugar  
3 cups boiling water

1 8-ounce can tomato sauce  
6 medium carrots, scraped and  
cut in 1-inch pieces  
8 medium onions, peeled  
1/4 teaspoon oregano or  
marjoram  
1 16- or 17-ounce can (2 cups)  
peas  
1/3 cup cold water

Cut beef in 1-inch cubes, dredge in 1/3 cup of the flour.

Turn Temperature Control Knob to 380° and preheat the Skillet. Add fat, then brown meat well on all sides. Add next 5 ingredients, stir to mix well. Turn Temperature Control Knob to "Simmer" and cook, covered, 2 hours or until meat is almost tender.

Add carrots and onions. Cover and cook 40 minutes longer, until meat and vegetables are tender. Add oregano and peas and heat to boiling. Blend remaining 1/3 cup flour and cold water. Add to stew, cook and stir until thickened. Makes 6 to 8 servings.

**Note:** Frozen peas may be used in place of canned. Add 25 minutes after adding other vegetables and cook about 15 minutes.

**BURGUNDY BEEF STEW\*:** Reduce water to 2 cups. Add 1 cup dry Burgundy wine with tomato sauce, cook as directed above.

\*Requires use of cover.





## SWISS STEAK\*

2 pounds top round steak,  
cut 1-inch thick  
1/2 cup flour  
1 teaspoon salt  
1/8 teaspoon pepper  
2 tablespoons fat, about

1 cup water  
1 cup canned tomatoes  
1 cup frozen or canned peas  
2 large onions, peeled and cut  
in 1/2-inch slices  
Hot cooked noodles

Cut meat into serving-size pieces. Combine flour, salt and pepper. Pound flour mixture into meat, using the edge of a heavy saucer or a tenderizer designed especially for the purpose.

Turn Temperature Control Knob to 380° and preheat the Skillet. Heat fat and brown meat on both sides. Turn Temperature Control Knob to "Simmer." Add water and tomatoes, cover, and cook about 1 hour. Add peas and place onion slices on top of meat. Continue to cook, covered, about 1/2 hour longer, or until meat and onions are tender. Serve on noodles with 1 or 2 slices of onion on top of each portion of meat. Pour pan drippings over all. Makes 6 servings.

## LAMB STEW WITH DUMPLINGS\*

3 tablespoons fat  
2 1/2 pounds boned lamb, cut  
in 2-inch cubes  
1 teaspoon salt  
1/8 teaspoon pepper  
Boiling water

8 small carrots, scraped and cut  
in 1-inch pieces  
1 cup diced celery  
1/2 cup diced onion  
1 1/2 teaspoons celery salt  
1 recipe for dumplings

Turn Temperature Control Knob to 380° and preheat the Skillet. Heat fat, brown lamb on all sides. Add salt, pepper and enough water to just cover meat. Turn Temperature Control Knob to "Simmer." Cook, covered, 1 to 1 1/2 hours, or until lamb is almost tender. Add vegetables and celery salt. Simmer 10 minutes longer. Add more salt and pepper if necessary.

Turn Temperature Control Knob to 220°. Drop dumpling dough on stew by tablespoonfuls, being sure each spoonful rests on a piece of meat. Cook, uncovered, 10 minutes. Then, cover and cook 10 minutes longer. Makes 6 to 8 servings.

### DUMPLINGS

Sift together into a bowl 1 1/2 cups sifted flour, 2 teaspoons baking powder and 3/4 teaspoon salt. Cut in 3 tablespoons shortening. Stir in 3/4 cup milk. Mix only until blended. Or, use 2 cups biscuit mix, prepared according to package directions. Makes about 8 dumplings.

\*Requires use of cover.



## SAVORY LAMB CHOPS\*

6 lamb shoulder chops, cut  
1/2-inch thick  
1 tablespoon fat  
1 teaspoon salt  
1/4 teaspoon pepper

1/2 teaspoon garlic salt  
1/2 teaspoon celery salt  
1 teaspoon paprika  
1 1/2 tablespoons vinegar  
1/2 cup boiling water

Turn Temperature Control Knob to 380° and preheat the Skillet. Heat fat and brown chops well on both sides.

Turn Temperature Control Knob to "Simmer." Combine remaining ingredients and pour over chops. Cover and cook, 30 to 35 minutes, turning once. Add more boiling water, if necessary, to prevent sticking, but do not add too much, there should be none left in the pan when chops are done. Serve at once. Makes 6 servings.

## VEAL CHOPS CALIFORNIA\*

1/4 cup fat  
4 large veal chops  
1 cup canned sliced mushrooms  
1 cup coarsely chopped onion

1 8-ounce can tomato sauce  
2 cups pitted, cooked prunes  
1 teaspoon salt  
2 cups water

Turn Temperature Control Knob to 380° and preheat the Skillet. Add fat and brown chops on both sides. Lift chops from pan and set aside. Add mushrooms and onion to fat remaining in Skillet and cook, stirring frequently until brown.

Turn Temperature Control Knob to "Simmer." Return chops to Skillet. Combine tomato sauce, prunes, salt and water. Pour over the chops. Cover and cook 1 hour or until tender. Add more water, if necessary. Makes 4 servings.

## CHICKEN FRICASSEE\*

1 4-pound ready-to-cook stewing  
chicken, cut up  
1/2 cup flour  
2 teaspoons salt  
1/4 teaspoon pepper  
1 teaspoon paprika

1/2 cup fat  
4 cups boiling water  
1/4 cup chopped onion  
1/2 cup chopped celery  
1/2 cup milk  
3 tablespoons flour

Wash chicken in cold water, pat dry with paper towels. Combine flour and next 3 ingredients. Coat chicken with the mixture.

Turn Temperature Control Knob to 360° and preheat the Skillet. Heat fat and brown chicken well on all sides. Add water, onion and celery. Turn Temperature Control Knob to "Simmer" and cook, covered, 2 to 2 1/2 hours or until tender. Add more water, if

\*Requires use of cover.



necessary, during cooking but there should be only about 2 cups liquid when chicken is done. Blend flour and milk.

Lift chicken from the pan. Stir flour mixture into liquid in pan, and cook and stir until thickened. Add salt if desired. Pour over chicken and serve with hot biscuits. Makes 6 servings.

## CHICKEN CACCIATORE \*

1 3½- to 4-pound ready-to-cook  
chicken, cut up

1/2 cup flour

1/2 cup olive or cooking oil

1 clove garlic, minced

1 cup finely chopped onion

1 green pepper, finely diced

1 16- or 17-ounce can  
tomatoes

1 8-ounce can tomato paste

1/4 pound mushrooms, sliced

2 teaspoons salt

1/4 teaspoon pepper

1/2 teaspoon oregano

Wash chicken; dry well with paper towels. Dredge in flour. Turn Temperature Control Knob to 360° and preheat the Skillet. Heat olive oil in the Skillet. Brown chicken on all sides. Add remaining ingredients. Turn temperature Control Knob to "Simmer." Cook, covered, 1 hour or until tender. Serve with hot spaghetti and grated Parmesan cheese. Makes 6 servings.

\*Requires use of cover.







## STUFFED FLANK STEAK \*

1½ cups soft bread crumbs  
1 teaspoon poultry seasoning  
1/2 teaspoon salt  
1/8 teaspoon pepper  
4 tablespoons fat

1/2 cup chopped celery  
1 small onion, chopped  
1 tablespoon chopped parsley  
1 flank steak, 1½ to 2 pounds  
1 cup hot water

Turn Temperature Control Knob to 380° and preheat the Skillet. Put bread crumbs and next 3 ingredients in a bowl. Heat 2 tablespoons of the fat in Skillet. Add celery, onion and parsley, cook until soft. Lift out of Skillet. Add to crumb mixture, stir well. Spread over meat. Starting at long side, roll up and tie with string. Heat remaining fat in Skillet. Brown meat on all sides. Turn Temperature Control Knob to "Simmer." Pour in water, cover, cook 1½ hours or till tender. Remove strings, slice as shown. Makes 6 to 8 servings.

**STUFFED PORK CHOPS\***: Cut pockets in 6 thick loin pork chops. Combine 2 cups soft bread crumbs, 1/4 cup melted butter, 1/4 teaspoon salt, 1/4 teaspoon sage and 1/4 cup minced onion. Fill chops; fasten with wooden picks. Turn Temperature Control Knob to 360° and preheat Skillet. Brown chops well. Season with salt and pepper. Turn Temperature Control Knob to "Simmer." Add 1 cup water. Cook, covered, 1 hour or until tender, adding more water as needed. Makes 6 servings.

\*Requires use of cover.



# **C**asseroles and chafing dishes

Informality is the trend in modern entertaining and your KENMORE SKILLET provides the key to success for today's gracious hostess. Use your Skillet as a chafing dish, or for cooking casserole dishes and serve the food directly from the Skillet.

You can prepare food ahead of time and keep it hot with controlled heat, to serve at a moment's notice. Hot appetizers stay hot when served from the KENMORE SKILLET. For a really informal touch to your party, try preparing food in front of your guests. If the man of the house is an amateur chef, he'll probably want to do the cooking himself.

## **SHRIMP PORTUGUESE**

**1/2 cup butter or margarine**  
**1 large clove garlic, minced**  
**1/2 teaspoon salt**  
**1 teaspoon Ac'cent**

**2 pounds large green (raw)**  
**shrimp, peeled and deveined**  
**1/8 teaspoon pepper**  
**1/2 cup minced parsley**

Turn Temperature Control Knob to 280° and preheat the Skillet.

Melt butter in the Skillet; add garlic, salt and Ac'cent; cook until golden brown. Add shrimp; cook until underside turns pink. Turn and cook until pink on other side, about 10 minutes in all. Add pepper, additional salt, if desired, and parsley; cook 1 minute longer. Makes 6 servings for a main course. Or, use as a hot appetizer for a crowd and serve from the Skillet on wooden picks.

## **WELSH RAREBIT**

**3 tablespoons butter or**  
**margarine**  
**3 tablespoons flour**  
**1/4 teaspoon dry mustard**  
**1/2 teaspoon salt**

**Dash cayenne**  
**1 teaspoon Worcestershire Sauce**  
**2 cups milk**  
**3 cups grated American cheese**  
**6 slices toast**

Turn Temperature Control Knob to 230° and preheat the Skillet.

Melt butter in the Skillet. Add flour, mustard, salt, cayenne and Worcestershire and blend well. Add milk and cook, stirring constantly until smooth and thickened. Add cheese and continue stirring until cheese is melted. Turn Temperature Control Knob to "Warm." Serve from the Skillet on toast. Makes 6 servings.

**Note:** This is an excellent dish to serve at buffet suppers. The recipe can be doubled or tripled for a large crowd.





## CORNERD BEEF HASH

**3 cups chopped, cooked  
cornerd beef**

**3 cups chopped, cooked potatoes**

**1/4 cup fat or cooking oil**

**1/4 cup chopped onion**

**1/2 cup milk**

**Salt and pepper**

Turn Temperature Control Knob to 330° to preheat the Skillet.

Combine cornerd beef, potatoes, onion and milk. Season to taste with salt and pepper. Heat the fat. Spread the meat mixture evenly in the Skillet and brown slowly. Serve from the Skillet or turn out on a platter. If desired, serve with kidney beans and hot tomato sauce. Makes 6 servings.

## HALF-HOUR SPAGHETTI SAUCE

Turn Temperature Control Knob to 330° to preheat the Skillet.

Heat **2 tablespoons fat or cooking oil** in the Skillet. Sauté **1 clove minced garlic** and **1/2 cup chopped onion** in the fat. Add **1 pound ground beef**. Break into small pieces with the side of a spoon and cook until brown. Add contents of **1 can condensed tomato soup** and **1 can tomato paste**, **2 cups water**, **1 teaspoon salt** and **1/4 teaspoon oregano**. Turn Knob to "Simmer"; cook 30 minutes. Makes 6 servings.

\*Requires use of cover.



## SPAGHETTI WITH MEAT BALLS

1 ½ pounds ground beef  
1 medium onion, grated  
1/3 cup finely chopped parsley  
1 egg, slightly beaten  
1 slice bread, coarsely crumbled  
1 ½ teaspoons salt  
Dash pepper  
1/4 teaspoon marjoram

2 8-ounce cans tomato sauce  
2 cups hot water  
1 small onion, grated  
Dash curry powder  
Dash ground cloves  
1/4 teaspoon salt  
Hot cooked spaghetti  
Grated Parmesan cheese

Turn Temperature Control Knob to 230° to preheat the Skillet.

Put the first 8 ingredients in a bowl and mix well. Form into bite-size balls. Set aside.

Combine next 6 ingredients and pour into the Skillet and heat to boiling, stirring frequently. Drop the meat balls into the hot sauce. Heat again to boiling. Then turn Temperature Control Knob to "Simmer" and cook 20 minutes or until meat balls are thoroughly cooked and sauce is desired thickness. Serve from the Skillet on hot spaghetti. Or, put the spaghetti on a platter, arrange meat balls around the edge and pour the tomato sauce over the top. Serve with the cheese. Makes 8 servings.

**Note:** This dish is especially popular for teen-age supper parties. For a crowd, double the above recipe.







## PORK CHOP CASSEROLE\*

Turn Temperature Control Knob to 360° and preheat the Skillet. Brown **4 pork chops**, about 3/4-inch thick, on both sides, then remove them from pan. Turn Temperature Control Knob to "Simmer." Pour into Skillet **3 cups boiling water**, add **6 bouillon cubes** and stir until dissolved. Add **1 cup uncooked rice**, **1/2 cup diced celery**, dash **Tabasco sauce**, **1 teaspoon salt** and **1/4 teaspoon pepper** and stir well.

Place chops on rice and top each with a **thick slice of onion** and **tomato** and a **green pepper ring**. Cover, cook 45 minutes, until meat and rice are tender. Add more water, if necessary to prevent rice from sticking. Makes 4 servings.

## HAWAIIAN CHICKEN CURRY

**1/3 cup butter or margarine**  
**1/3 cup flour**  
**4 teaspoons curry powder**  
**1 teaspoon salt**  
**1/2 teaspoon Ac'cent**

**1/4 teaspoon ginger**  
**2 cups milk**  
**2 cups chicken broth**  
**3 cups diced cooked chicken**  
**1 9-ounce can pineapple tidbits**

Turn Temperature Control Knob to 230° and preheat the Skillet. Melt butter and cook onion until soft but not brown. Blend in flour,

\*Requires use of cover.



curry powder, salt, Ac'cent and ginger. Add milk and broth all at once. Cook, stirring constantly, until thickened. Add chicken and pineapple and heat thoroughly.

Turn Temperature Control Knob to 'Simmer' and serve from the Skillet. Serve over hot rice with chutney, raisins, shredded coconut and peanuts. Makes 6 to 8 servings.

## CHILE CON CARNE\*

1/4 cup fat  
2 large onions, chopped  
1 1/2 pounds ground beef  
1 16- or 17-ounce can tomatoes  
1 6-ounce can tomato paste  
1 cup water  
1/2 teaspoon paprika

1/8 teaspoon cayenne  
1 bay leaf  
2 tablespoons chili powder  
1 clove garlic, mashed  
1 teaspoon salt  
1 16- or 17-ounce can kidney beans

Turn Temperature Control Knob to 330° and preheat the Skillet. Heat fat, then add onion and meat and cook until brown, stirring frequently. Turn Temperature Control Knob to "Simmer."

Add next 7 ingredients and stir well. Cover and cook 1 hour, stirring occasionally. Add a little boiling water if mixture gets too thick. Combine garlic and salt. Add garlic mixture and beans to meat mixture and heat to boiling. Serve from Skillet in bowls and garnish, if desired, with onion rings. Makes 6 servings.

\*Requires use of cover.





# Baking

Your KENMORE SKILLET in addition to all the other uses is a little "wonder oven" for baking cakes, bar cookies, pie shells and quick breads. You can bake without heating up the kitchen and with much less current than ordinary oven baking. Foods can be baked directly in the Skillet or in standard baking pans.

For direct Skillet baking, grease the Skillet well. Turn batter into Skillet then set the Temperature Control Knob. A temperature of 250° to 280° is satisfactory for most baking by this method.

To bake in standard baking pans, preheat Skillet, covered, to 420°. Turn batter into the pan and set on a wire rack to keep pan about 1/2 inch above bottom of Skillet. Allow a slightly longer time than for oven baking.

For all baking it is helpful to lift the cover 2 or 3 times during baking and with a cloth remove the moisture which has accumulated in the cover. Or, tilt it the last 5 minutes to let the steam escape and dry the top.

## CORN BREAD\*

<b>1/2 cup cornmeal</b>	<b>1/2 teaspoon salt</b>
<b>1/2 cup flour</b>	<b>1 egg, well beaten</b>
<b>1 1/2 teaspoons baking powder</b>	<b>1/2 cup milk</b>
<b>2 tablespoons sugar</b>	<b>2 tablespoons melted shortening</b>

Grease the bottom and sides of the Skillet.

Mix and sift cornmeal and next 4 ingredients. Combine egg, milk and shortening. Add to dry ingredients and stir just enough to moisten well. Turn into the Skillet. Turn Temperature Control Knob to 280° and bake 20 minutes or until top is dry. Invert Skillet and remove corn bread at once. Cut in strips or wedges.

## SPICED WHIPPED CREAM CAKE\*

<b>1 1/2 cups whipping cream</b>	<b>2 teaspoons baking powder</b>
<b>1 1/2 teaspoons vanilla</b>	<b>1/2 teaspoon salt</b>
<b>3 eggs, well beaten</b>	<b>2 teaspoons cinnamon</b>
<b>2 1/4 cups sifted cake flour</b>	<b>1 teaspoon cloves</b>
<b>1 1/2 cups sugar</b>	<b>1 teaspoon allspice</b>

Whip cream until stiff and add vanilla. Fold in eggs. Mix and sift flour and remaining ingredients. Gently fold into cream mixture.

\*Requires use of cover.



Pour into the cold greased Skillet. Turn Temperature Control Knob to 280° and bake 25 to 30 minutes until top is dry. Invert on cake rack and remove at once. Frost as desired.

## MARBLE CAKE\*

1  $\frac{3}{4}$  cups sifted cake flour  
2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup shortening  
1 cup sugar

2 eggs, well beaten  
1 teaspoon vanilla  
1/2 cup milk  
1 square unsweetened  
chocolate, melted

2 tablespoons milk

Mix and sift the first 3 ingredients. Cream shortening, add sugar gradually, beat until blended. Add eggs and vanilla and beat well. Add sifted dry ingredients, a little at a time, alternately with the 1/2 cup milk.

Divide batter in 2 parts. Combine chocolate and remaining milk. Stir into 1 part of the batter. Drop alternate spoonfuls of light and dark batters in the cold greased Skillet. Turn Temperature Control Knob to 280°. Cover and bake 25 to 30 minutes or until top springs back when lightly touched with fingertip. Immediately place a wire rack or plate over Skillet and invert to remove cake. Cool and frost with your favorite frosting.

\*Requires use of cover.







## PINEAPPLE UPSIDE DOWN CAKE\*

2½ cups sifted cake flour  
 3 teaspoons baking powder  
 ¼ teaspoon salt  
 ½ cup shortening  
 1½ cups granulated sugar  
 2 eggs, well beaten  
 1 teaspoon vanilla

1 cup milk  
 ¼ cup butter or margarine  
 ½ cup firmly packed brown sugar  
 9 pineapple slices from a No. 2½ can  
 Maraschino cherries

Mix and sift flour, baking powder and salt. Cream shortening; gradually beat in granulated sugar; mix well. Add eggs and vanilla, beat thoroughly. Add sifted dry ingredients, alternately, a little at a time with the milk.

Turn Temperature Control Knob to 230° and put butter in Skillet immediately. When melted, add brown sugar and spread evenly over the Skillet. Arrange pineapple slices over sugar mixture with cherry in center of each. Pour cake batter over fruit. Cover and bake 30 to 35 minutes or until the top is dry and springs back when lightly touched with the fingertip. Immediately invert Skillet and remove cake on a serving platter. Makes 9 large servings.

**Note:** You may use pineapple slices from a No. 2 can if you wish. These are not as large as those in a No. 2½ can (shown above) and will not cover the bottom of the Skillet as completely. Space between pineapple will be filled with cake. Bake the cake only 25 minutes.

\*Requires use of cover.



## TWO EGG CAKE\*

Prepare batter as directed for Pineapple Upside Down Cake (p. 26), using the first 8 ingredients. Pour into cold greased Skillet. Turn Temperature Control Knob to 280° and bake about 20 minutes, or until top is dry and springs back when lightly touched with fingertip. Remove from Skillet at once. Cool thoroughly and frost with your favorite frosting.

## BROWNIES\*

1 ½ cups sifted cake flour	3 squares unsweetened chocolate, melted
1/2 teaspoon baking powder	3/4 cup melted butter or margarine
1/4 teaspoon salt	1 ½ teaspoons vanilla
1 ½ cups sugar	1 ½ cups chopped walnuts
3 eggs, well beaten	

Sift together flour, baking powder and salt. Add sugar to eggs gradually, beating constantly. Add chocolate, butter and vanilla. Beat hard 1 minute. Stir sifted dry ingredients into chocolate mixture. Add nuts; mix well. Pour into cold greased Skillet and bake, covered, at 280°, 25 to 30 minutes. Invert Skillet and remove Brownies at once, cut in bars. Makes 24 to 36.

\*Requires use of cover.







## STRAWBERRY CREPES

1 cup sifted flour  
1 tablespoon sugar  
Few grains salt  
3 eggs, well beaten

1 cup milk  
Melted butter or margarine  
Strawberry jam  
Confectioners' sugar

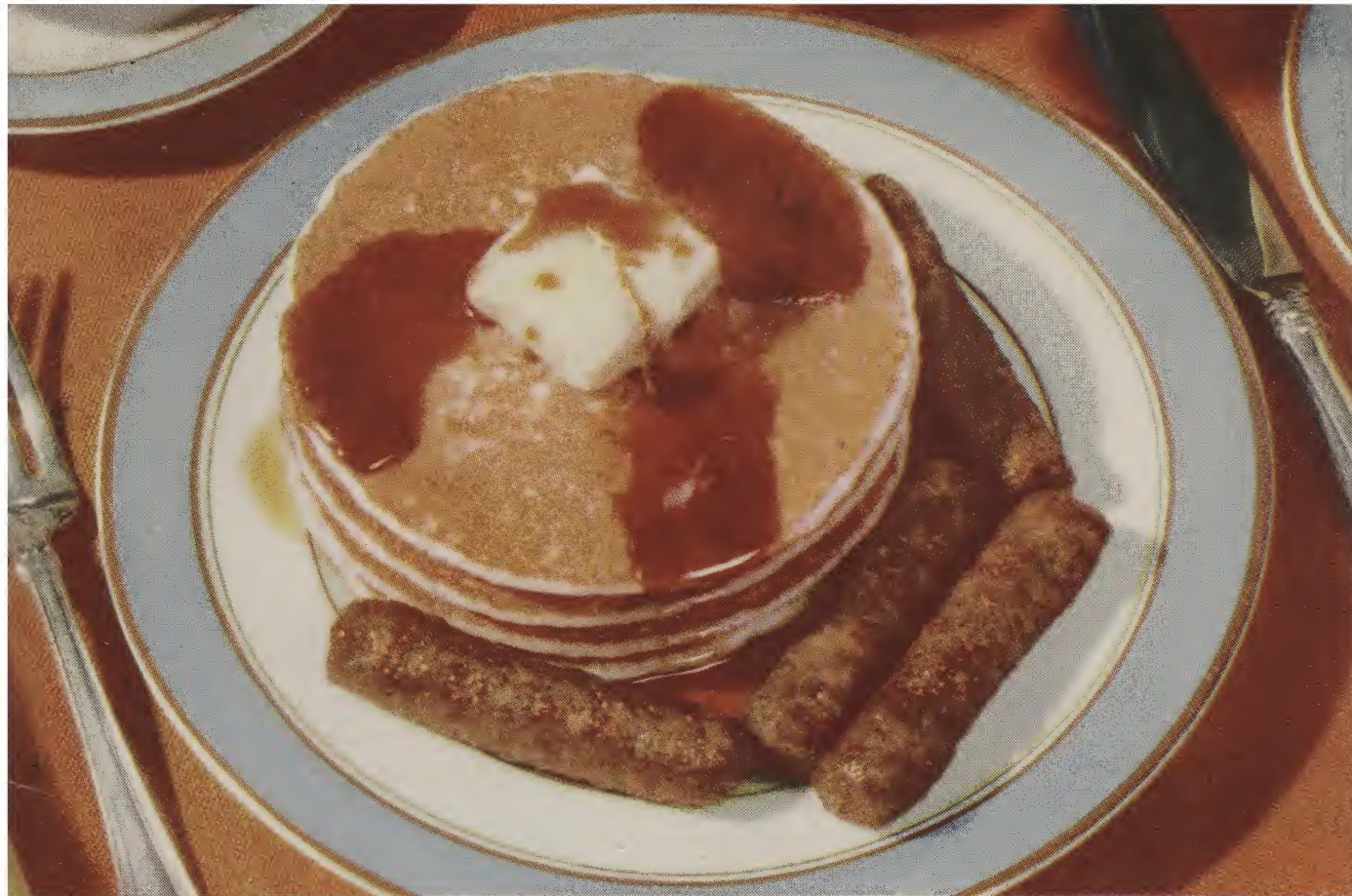
Mix and sift first 3 ingredients. Stir in eggs. Add milk and 2 tablespoons butter and stir until smooth. Strain through a fine sieve. Let stand 2 hours.

Turn Temperature Control Knob to 380° and preheat the Skillet. Heat 2 teaspoons butter. Bake pancakes using 2 to 3 tablespoons batter for each. When brown on underside, turn and brown on other side. Keep, covered, in a warm place until all pancakes are baked. Then spread with jam, roll up, sprinkle with confectioners' sugar. Makes 4 to 6 servings.

**APPLE SKILLET GOODY\*:** Blend well **1/2 cup granulated sugar**, **1/4 cup firmly packed brown sugar**, **1/2 cup melted butter or margarine**, **1/4 teaspoon each salt and nutmeg**, **1/2 teaspoon each cinnamon and allspice**, **2 tablespoons flour** and **3 cups whole wheat flakes**. Spread half the mixture over the Skillet. Cover with **5 cups sliced pared apples**. Sprinkle with remaining cereal mixture and **1/2 cup chopped nuts**. Turn Temperature Control Knob to 280° and bake, covered, 30 minutes or until apples are tender. Makes 6 to 8 servings.

\*Requires use of cover.





## BANANA PANCAKES

1 ½ cups sifted flour  
3 ½ teaspoons baking powder  
¾ teaspoon salt  
1 tablespoon sugar  
1 egg, well beaten

1 ½ cups milk  
3 tablespoons melted shortening  
or cooking oil  
1 cup finely diced bananas  
(1 to 2 bananas)

Turn Temperature Control Knob to 380° and preheat the Skillet.

Mix and sift the first 4 ingredients. Combine egg, milk and shortening. Add to flour mixture, stirring only enough to dampen all flour. Fold in bananas. Bake on the hot ungreased Skillet, allowing 1/4 cup batter for each pancake. When bubbles form on the surface and edges are firm, turn and bake until browned. Serve with butter, syrup, and sausages or bacon. Makes about 12 medium-size pancakes.

**TO BAKE PIE SHELLS\*:** Line a pie pan with pastry 1/8 inch thick. Trim edges and crimp; prick all over with a fork. Bake, covered, on a wire rack at 420° about 45 minutes. See CAUTION, page 4.

**TO BAKE POTATOES\*:** Scrub potatoes well and rub skins with a little shortening or cooking oil, if desired. Bake, covered, at 420°. Allow about 45 minutes for medium-sized potatoes, 1 hour for large ones. See CAUTION, page 4.

\*Requires use of cover.



# Miscellaneous uses

Recipes in the preceding pages and the suggestions below are only the beginning. The more you use your KENMORE SKILLET the more uses you will discover. You'll soon wonder how you ever managed without it.

**TO GRILL SANDWICHES:** Prepare sandwiches using your favorite bread and filling. Suggestions for filling are sliced ham, cheese, ham and cheese combination, sliced chicken, and egg, ham, tuna or chicken salad. Preheat the Skillet to 240°. Melt butter or margarine and sauté the sandwiches until brown, turning once. For French Toast Sandwiches, combine 1 well-beaten egg and 1 cup milk. (This makes enough for 6.) Dip sandwiches in the mixture and sauté as above.

**TO COOK FRESH AND FROZEN VEGETABLES\*:** Turn Temperature Control Knob to 230°. Bring the water to boiling, add the vegetables and cook the required time. You'll find the Skillet especially good for the more bulky vegetables such as asparagus, broccoli, corn-on-the-cob and squash.

For a quick way to cook cabbage or carrots, shred or cut the vegetable in thin strips. Preheat the Skillet to 230°. Heat butter or margarine, 2 to 4 tablespoons to each quart. Add the vegetable, a little water, and salt and pepper to taste. Cook, covered, 5 to 7 minutes, until just tender.

**TO PREPARE SOUP\*:** Cook soups and chowders in the Skillet and use it as a tureen for table service.

**TO BAKE FROZEN CHICKEN AND MEAT PIES\*:** Preheat the Skillet to 420°.† Remove pies from the packages and set on a wire rack in the Skillet. Bake, covered, until light brown. The Skillet will hold up to 4 pies. Allow 1 hour for a single pie, a little longer for 2 to 4.

**TO HEAT SWEET ROLLS AND BUNS\*:** Preheat the Skillet to "Warm." Heat rolls in the covered Skillet in a cake pan or on aluminum foil.

**BAKED APPLES\*:** Wash and core 9 large baking apples. Combine 1½ cups seedless raisins, 3 tablespoons sugar, 1½ teaspoons cinnamon and 1½ teaspoons grated lemon peel. Preheat Skillet to 230°. Combine 1 cup hot water and ¾ cup sugar. Pour into Skillet and stir until dissolved. Place apples in Skillet; fill centers with raisin mixture and dot tops with butter or margarine. Bake, covered, 20 minutes or until tender. Remove from Skillet at once and spoon syrup over tops.

\*Requires use of cover.

†See CAUTION, page 4



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## ADDITIONAL DATA FOR THE MALE GOURMET

HEATING ELEMENT: Cast in rod-type unit. 1100 Watts, 110-120 Volts, AC only.  
 THERMOSTAT: Micro-matic temperature control with special alloy contacts for long life.  
 CONSTRUCTION: Cast aluminum with highly polished finish outside, and non-stick finish inside.  
 CORD: Detachable, 6 feet long.







## **GUARANTEE**

We guarantee this Kenmore Automatic Skillet against any defects in materials or workmanship for one full year from date of sale, if used according to our instructions.

Should this Automatic Skillet fail during the one year guarantee period, return it to our nearest mail order or retail store and we will replace it without charge.

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